

# HYDE AWAY



## STARTERS

### **Shrimp & Corn Chowder (gf) 7/9**

Baby Shrimp, Sweet Corn, Smoked Bacon, Potatoes, Bell Pepper, Cilantro, Cream, Onion & Celery.

### **Tomato & Quinoa Soup (gf,v) 7/9**

Quinoa, Tomato, Bell Pepper, Kale, Zucchini, Garlic.

### **Award Winning Spicy Tuna Tartare 14**

Sushi Grade Tuna, Sesame, Cilantro, Citrus, Sriracha Emulsion, Avocado Purée, Soy Caramel, Wonton Crisps.

### **Lump Crab Meat Deviled Eggs (gf) 10**

Classic Deviled Egg Garnished w/Lump Crab Meat & Tarragon, Green Bean & Corn Salad, Dijonnaise Sauce.

### **Caramelized Roasted Brussels Sprouts (gf,v) 9.5**

Red Grapes, Walnuts, Garlic, Fresh Thyme, Balsamic Syrup, Maple & Vanilla Dipping Sauce.

### **Roast Portabella Mushroom Tart (v) 9.5**

Puff Pastry, Local Vermont Chèvre, Baby Arugula Salad, Pickled Red Onion, Sweet Wine Vinaigrette, Fig Purée.

### **Nachos Queso 13**

Crispy Corn Tortilla Chips, Braised Misty Knoll Chicken, Pickled Jalapeños, Red Onion, Spanish Olives, Tomatoes & Cheddar Cheese. Topped with Guacamole, House-Made Salsa, Cabot Sour Cream. No Chicken, No Problem. Just Let us Know.

### **Pan Steamed PEI Mussels 13.5**

House Made Chorizo Sausage, Local Brew, Tomatoes, Pickled Jalapeño, Butter, Garlic, Griddled Bread.

### **Hyde Away Wings (1 lb) 14**

Crispy Fried Chicken Wings w/Rabbit Food & Bleu Cheese Dressing. Choose From Buffalo, Maple Chipotle, Bourbon BBQ, Jerk Rub or Chef Chris's Spicy Dry Rub.

### **Basket of Fries (v) 7**

Crispy Potato Fries Tossed in House Seasoning. Served w/Lemon Pepper Aioli.

Make it Sweet Potatoes w/Maple Mustard Dipping Sauce. **8**

Ana Dan & Paul Weber, Owners  
Chris Harmon, Executive Chef



# PUB FARE

\* All Sandwiches Come with Pickles & French Fries Tossed in House Seasoning. Sub sweet fries for \$1 more. \*

## Anti-Pasti Platter 16

Grilled Squashes, Fresh Local Cheeses, Cured Olives, Grilled Eggplant Purée, Salumi, Marinated Mushrooms, Crusty Bread.

## Char Grilled Local Beef Burger 13.5

Neill Farm Beef, Lettuce, Tomato, Red Onion, House Aioli, Grilled Bun.

## House-Made Black Bean Burger (v) 11

Black Beans, Bell Peppers, Portabella Mushroom & Cilantro Patty. Roasted Red Pepper Remoulade. Lettuce & Tomato.

## Chicken Caprese Sandwich 13

Brined & Grilled Chicken, Fresh Mozzarella, Tomato, Arugula, Caramelized Onion, Pesto Spread, Balsamic Syrup.

## In-House Oven Roasted Turkey Panini 13

Stonewood Farms Turkey, Tomato, Bacon, Avocado, Mango & Chipotle Mayonnaise, Muenster Cheese.

## Chilled Lobstah Salad Rolls 21

Lobster, Celery, Onion, Dill, Lemon, Shredded Lettuce, Mayonnaise Base, Truffle Essence & Old Bay Stuffed in (2) Griddled Frankfurter Rolls.

## House-Smoked Beef Brisket Wrap 14

Griddled Bell Peppers, Pickled Red Onion, Pickled Jalapeño, Black Bean & Corn Salsa, Cabot Cheddar.

## Basic Grilled Cheese (v) 9

House-Made Bread, Cabot Cheddar Cheese.

**Chef's Choice Burger. Changes Daily, Please Ask Your Server For Details.**

~ Enhance Your Sandwich or Burger With These ~

Caramelized Onions 1	House-Pickled Jalapeños 1	Avocado 2
Black Bean & Corn Salsa 1	Farm Fresh Fried Egg 1	Local Goat Cheese 2
Cabot Cheddar, Swiss, American, Muenster or Bleu Cheese 1	Watercress 1	Udi's Gluten Free Bread or Burger Roll 2
Tomato 1	North Country Smokehouse Bacon 2	Smoked Salmon 5
	Grilled Portabella Mushroom 2	

# SALADS

## House Salad (gf) 6/9

Mixed Local Greens, Carrot, Cucumber, Radish & Candied Almonds. Choice of House-Made Dressings: Bleu Cheese, Balsamic Vinaigrette, Maple Mustard, Mimosa Vinaigrette, or Goat's Milk Ranch.

## Classic Caesar Salad 8/11

Crisp Romaine Lettuce Tossed in House-Made Caesar Dressing. Parmesan Cheese, Seasoned Croutons, Fresh Lemon.

## Hyde Away Cobb Salad (gf) 18

Mixed Greens, Grilled Chicken, Hard Cooked Egg, Avocado, Tomato, Bacon, Red Onion, Cheddar Cheese, Bleu Cheese, Choice of House Made Dressing.

## Curly Endive Salad 14

Smoked Atlantic Salmon, Soft Poached Egg, Crispy Capers, Grilled Red Onion, Mimosa Vinaigrette, Roast Garlic Crostini.

## Enhance Your Salad

Grilled Brined Chicken 7    Grilled Atlantic Salmon 9.5    Black Bean Patty 6    Grilled Marinated Shrimp (5) 10

# ENTREES

## **Bacon Wrapped Vermont Raised Meatloaf 18**

North Country Smokehouse Bacon, Mashed Potatoes, Seasonal Vegetable, Red Wine Brown Sauce.

## **Grilled Rainbow Trout (gf) 21**

Golden Beet Purée, Fingerling Potatoes Cooked in Garlic Oil, Watercress Salad w/Tomatoes, Shallots, Extra Virgin Olive Oil & Lemon.

## **Three Little Pigs (gf) 21**

Pork Tenderloin, Vermont-Made Bacon Wrap, Braised Turnip Greens & Shredded Ham Hock, Cheddar Polenta, Blueberry Bourbon Glaze.

## **Vermont Chicken Plate (gf) 23**

Misty Knoll Chicken Breast, Sautéed Asparagus, Mashed Potatoes, Vasseur Brothers Maple Beurre Blanc.

## **Summer Vegetable & Penne Pasta 17**

Grilled Zucchini & Yellow Squash, Spinach, Roasted Red Pepper, Portabella Mushroom, Garlic & Shallots, Olive Oil, Spicy Tomato Purée, Parmesan Cheese. Ask Your Server About Pasta Enhancements.

## **Neill Farm Steak Frites Market Price**

Ask Your Server for Today's Cut.

### MEAT TEMPERATURES

RARE - Cool Red Center	MED RARE - Warm Red Center
MEDIUM - Warm Pink Center, Touch of Red	
MED WELL - Warm Brown/Pink Center	WELL - Hot Brown Center, No Pink

# NIGHTLY THEME

## **Monday**

Tapas Night

Featuring Various Tapas & Wine Specials

## **Tuesday**

Taco Tuesday

A Valley Tradition. \$2.50 Tacos, Beer & Drink Specials & Other Southwest Influenced Specials!

## **Wednesday**

Pasta Night

Join us for Creative & Classic Pasta Specials  
Featuring Regional & Ethnic Twists

## **Thursday**

BBQ Night

Assorted BBQ Style Specials w/all the Classic Fixins!

## **Friday**

Like Fish?

Fridays at the Hyde Away will Feature  
Regional & Exotic Fish & Shellfish Specials

## **Saturday**

Roast Prime Rib Au Jus

10 oz. Slab of Slow Roast Rib Eye w/the Classics on the Side.

## **Sunday Fun-Day**

75 Cent Wings & Other Pub-Style Specials

We're proud to use as many local products as possible.

We offer the freshest ingredients and support local producers, strengthening our community.